

FUR, ROPES OF PEARLS AND LOW CUT CORSAGES FEATURES OF AFTERNOON FROCKS IN PARIS

Revulsion in Dress and House Furnishing From Gorgeous Color Schemes to Plain Black and White—
This Latter Combination Has Its Pitfalls

By CLAUDE CHERRY.
WHEN the ultra exclusive Parisian women are preparing for the Trouville-Deauville season they invariably bring out their choicest furs. Add this at midsummer.
From a logical point of view this peculiarity cannot be explained, but happily we do not as yet demand strict logic from women. Putting the question of logic aside, it is undeniable that there are certain furs which look their best in the summer months; for example, white, gray and blue fox, and of course ermine, which is essentially a summer fur. This year there is a craze for white and pale gray fox in conjunction with dainty gowns composed of white tulle, chiffon or fine muslin embroidered in the open work style. Next month we shall find this style of costume very much in evidence at Trouville and at the Deauville races.
The exclusive models now being created by the leading dressmakers for the seasons at the fashionable seaside resorts present several novel features. In the first place the greater number

of these gowns would have been pronounced evening dresses by our mothers, but not by our great-grandmothers, who themselves wore décolleté corsages in the daytime. The sleeves of the elaborate afternoon gown of to-day are so short and so skimpy that they hardly deserve to be called sleeves at all. In many cases the corsages of garden party and race gowns do not have the pointed back and front effect which is peculiar to the evening dresses of to-day, but are made round on the shoulders, quite in the style of certain 1830 gowns. White fox stoles and borders are freely used in conjunction with such robes as these. A quaint but exceedingly picturesque idea.
I have sketched this week one of the newest race gowns created by a very famous dressmaker in the Rue de la Paix. It is destined to be worn during the Deauville race week, and it will certainly score a success, for it is as charming as it is original. The coat was made of very fine black lace and bordered with gray fox, while the big mousmsee sash was in black mirror velvet. The coat was quite trans-

parent and the clinging robe underneath was made of oyster white satin, the skirt being arranged in the fashionable two tier style.
You will notice that the sleeves of the lace mantle are exaggeratedly short and that the satin sleeves do not show at all. Very long gloves in a delicate shade of pale gray suede were to accompany the dress. The mousmsee sash shown in this sketch is one of the novelties of the year. It is made in many different materials, such as painted gauze, embroidered chiffon, mirror velvet, supple satin, &c. There is a softly folded waistband which circles the form without compressing it and the large bows are as a rule cleverly stiffened with invisible wires, for it is necessary that they should stand out from the dress.
Similar sashes are tied in large bows directly in front, rather high to give a slightly short waisted effect. Indeed these wide sashes have become so popular in Paris that a great deal of liberty is given for the introduction of individual taste. So long as the sash is wide, supple and handsome it can be tied in any way that is unexpected and becoming.

In my second full length sketch you will find the newest sleeve for summer dresses, those intended for afternoon wear, be it understood. You will see that the sleeve is extremely short and narrow and that it is untrimmed.
This model, also destined for Trouville, was made of an exquisite piece of ivory white India muslin. The length of silky stuff was brought from Delhi by a lady in the suite of the wife of the present Viceroy of India, and it is so fine that the whole of it could have been passed through an ordinary ring. In color it was a warm ivory and a very artistic effect was obtained by the introduction of pure white tulle on the corsage. At the waist there was a cleverly arranged sash, with short ends, of black mirror velvet.
The hat indicated in this sketch is one of the very new shapes. The model was made of leghorn and the wide brim was turned up abruptly all round. For trimming it had a black mount in black and raven's wing blue shades. This particular shape is having much favor just at present; it is uncommon and original in outline, but it cannot be said that these shapes are universally becoming.



Robe of oyster white satin, with novel coat of black lace, bordered with gray fox fur. Large mousmsee sash in black velvet.



Flounced dress of ivory white India muslin. White tulle corsage. Black velvet sash. The new short sleeves. One of the new leghorn hats with turned up brim.

LIGHTER FOODS FOR MIDSUMMER Cold Dishes That Are Appetizing and Seasonable—Spicy Morsels for a First Course

COMPLETE change in the planning of breakfasts, lunches and dinners marks the well managed home at this season of the year, just as the menu change in all the great hotels with the arrival of midsummer. The cold buffet, with colored and moulded aspics, salads, fruits in jellied forms and eggs in the various cold combinations, is now a feature of all the popular luncheon rooms.
One of the secrets of keeping cool lies in regulating the diet to the season. Oddly enough, only a few persons practice this rule in their homes. That is to say, the great mass of housekeeping women persist in the same routine of roasts and soups, heavy desserts and vegetable dishes that really have no right to be on any but a winter bill of fare.
Providence is kind to people in this part of the world in making midsummer a season of abundant vegetables and fruits. Fish also is very plentiful. Fish is an ideal summer food and can be substituted for meat to great advantage during the warm weeks. A broiled mackerel, a planked bluefish, clams and crab meat in the various forms are to be preferred to the heavy steaks and chops, roasts and grills that have no place on the summer table.
Jellied or cold soups are the only kind that should be served in midsummer. Clam broth is light and delightful, especially when cold, while the strained gumbos, when prepared delicately, are refreshing and tonic. The use of iced raw clams is one of the mistakes made by the average diner, for the reason that few persons have formed the epicurean habit of omitting all condiments but a little lemon juice. The usual custom of dressing this shellfish with tabasco, horse-radish and other sauces is an injury to all the food that follows after, as well as to the clams themselves.
Chicken is an ideal summer food, just as oranges seem to have been planned for breakfast. Cold chicken can be served in a variety of forms and it never loses its savor. As a salad it is in great favor, but there are many who object to mixed dishes in the warm weather. It is a fact that in restaurants mixed and dressed dishes are not so desirable as food that can be carved at the table.
Chicken may be creamed in a number of appetizing ways. With rice it is admirable. The young chickens now in market should be used, cut in squares as neatly as possible. These should be brought to a boil in cream, a pint to each small chicken. A heaping teaspoon of flour and butter, according to taste, can be added, the mixture allowed to simmer gently without drying or overdoing. Freshly boiled rice may be added to the dish on which the chicken is served.
Jumbo squabs are now in market at low prices. There is no other way which is so suited to the cooking of this bird as plain broiling over grids, rather than under gas. With or without bacon, on well buttered, freshly made toast, there is no better summer dish. Iced oranges sliced may be substituted for the usual currant jelly.
A good dish for the summer dinner

is the ordinary flounder, very fresh and fluted for frying. There is a flavor to the American flounder prepared in this way that many prefer to the much lauded English sole. The filets should be well rolled in flour or bread crumbs or both, and fried to a golden brown in hot butter or bacon fat. The use of hard does not better the taste of fish, although some cooks are able to utilize it to advantage, especially when a large amount of frying material is needed.
Frog's legs are also a delicate warm weather food. Obtained very fresh and broiled, fried to a good brown, nothing is more delicious, principally for the reason that they are at their best in July and August. Tartar sauce is ideal as an accompaniment, and a salad with broiled bread may be served.
The porcy is not always appreciated for the reason that its price is never high, but there is no sweeter fish and it is one of the conveniently built fish for service. The centre bone can be removed entire and the flesh of the fish is ready for its dressing of butter and lemon. With all fish watercress should be served as a garnishing, or if not obtainable, the parsley may be used. These green things should be kept close to the ice wrapped in a linen napkin and must not be put upon the dish until it is ready for the table.
Very few home cooks essay the service of the little delicacies known as hors d'oeuvres, but they can be served at home as well or better than in the hotels. As a first course dish for dinner, omitting both soup and clams, they are admirable occasionally during these days when the appetite requires some zest giving food.
There are many kinds and sizes of sardines and they are prepared in various ways. Anchovies come in all sorts of combinations, used as a stuffing for olives and as a paste. Salted nuts of many kinds are sold at the Italian confectioners in a perfection never reached before. The black walnut and the hickory nut are the two varieties that have been missing from the summer market, but will be had shortly.
With these cucumbers, beets, pickles, potato salads, sliced peppers and celery, olives, chopped eggs and chopped cabbage may be used. Many of these add the touches of brilliant color which make the hors d'oeuvre dish a joy to the eye.
Ripe fresh olives are a delicious relish. Sturgeon, which will soon be on the stalls, seems made for the purpose of adding tone to the dish, which is an admirable first course for a company repast.
The large flat, partitioned dishes are the only kind to use for this service and plain white is the best color. The more divisions the better, as it is always possible to repeat a portion and the general jardiniere effect is better when the dish is large.
All varieties of surprises for this course are to be found in the small foreign shops that abound in the city. Cockadeons in spiced sauce are a novelty. Spanish pimentes, bright red and sweet, rather than hot, are beautiful in color and good in flavor. There are small shrimps and even tiny eels in oil. Carciofi, the small ones, and a larger one called Greek artichoke, are recent additions to the list.
Tiny rolled balls of cream cheese pow-

dered with finely chopped chives or parsley may be made at home with a pair of ordinary butter spanners. Little sandwiches cut in triangles or circles small as a half dollar are choice when brown breads are used with the fish pastes.
When shrimps are coming fresh to market as they are now it is well to prepare the paste rather than using the canned fish. A pint of shrimps may be pounded in a mortar with two or three ounces of butter, seasoned with salt and cayenne and moistened with Tarragon vinegar.
Frazzled celery covered with mayonnaise has an artistic effect besides being deliciously crisp. It is an art to curl celery properly and some cooks never seem to accomplish it as it takes so much patience and time as well as a certain deft touch.
If these directions are followed it cannot fail. Take a head of celery and cut it well, taking off all the sound root. Cut the stalks lengthwise in four equal parts, washing well and cutting each piece into small bits, two or three inches long. With a small, very sharp knife pare the thin sides, making five or six slits in each piece, starting from the top down and leaving from one-half to three-fourths of an inch intact.
Put them in cold water with plenty of ice for two hours. They will curl up beautifully, resembling orchids more than anything else when covered with yellow mayonnaise and dusted with paprika. They are very pretty, even more so than the rose radishes that some chefs make so cleverly.
Italian boiled chestnuts are excellent for the hors d'oeuvre dish. Wash the nuts and cut the stem crosswise so the shells may come off easily. Then tie the nuts in a napkin and boil them until soft, but not so soft as to make them mushy. Dress with fresh butter, pepper, salt and some white Bordeaux wine and let them get quite cold.
Boiled English walnuts chopped with chicken or lettuce hearts are a new idea and at their best when the nuts come fresh to the stores as they do in early autumn. English walnut meats picked from the shells and soaked in lemon juice, salad oil or mayonnaise are well liked.
Chopped red cabbage with celery, minced ham, onions and capers make a German delicacy. Celery seed may be mixed in sparingly. Another robust German tidbit is made from chopped raw beef, young onion, salted and pressed between thin slices of buttered bread, then cut in fancy shapes, very small.
An Italian "rainbow" dish is made by cutting new carrots (the small ones), turnips and new potatoes, with a vegetable soup which enriches the surface. Into the shape of olives. Cook them separately in boiling salted water. When cold dress them with oil, vinegar and a touch of garlic. Then cut some gherkins and cold beets in the same shapes and pyramid the vegetables, contrasting the colors.
A cool drink room effect is produced by the removal of heavy glass and as much silverware as possible. The blue and white Japanese china makes an artistic change from the more costly service, and the old English willow pattern, though a trifle heavier, is pleasant to

Newest Fancies in Perfumes

IN her gowns, her hats, her shoes, even her lingerie, a woman is more or less subject to the decrees of fashion; but when it comes to perfumes she can individualize to her heart's content.
In France the more fastidious women have perfumes, soaps and in fact all toilet preparations made to order. In America this happens less frequently, for most American women are satisfied with the "best seller" in perfumes, the most popular face powder, and generally a rather inferior soap; while large sums are spent for cold creams to remedy the harm done by the soap.
Many people, particularly men, do not care for heavy perfumes. Yet, with Bret Harte, they usually agree that there is no sweeter or more womanly way for a woman to portray herself than in the use of a delicate scent.
It would be absurd to suggest that all women should have individual perfumes, for that would be disastrous to the popular scents and their makers, and then some of these perfumes are really exquisite. A suggestion that has been followed by many women for years is to select a favorite flower, and to wear it always, not varying it with one's moods, and to use an appropriate scent with it.
When a woman decides upon a flower for personal adornment it is not hard to find a perfume to use with it. Very often the pure scent of a flower is too heavy or too sweet to be quite pleasant, while a bouquet which vaguely suggests the flower is far more subtly attractive. At any perfumer's sample bottles of scent may be purchased for trial.
Violets are first choice for the corsage bouquet for many, but a desirable violet perfume is the hardest of all scents to procure. If one is a lover of the violet, or of purple, a flower used by a New York widow for the last six years might be tried. This widow wears winter and summer, day and evening, a soft shower bunch of heliotropes; her perfumes, powders, sachet powders and soaps are all scented alike, and though not as sweet as the natural flower they suggest it.
Sweet peas come in a profusion of colors and are procurable at all corners of the year, so that they seem a very desirable selection, and there is no perfume used less generally, or made more like the original flower than the scent of sweet peas. All the great perfumers make it, and it is a very lasting odor.
Mignonette is a flower little used, yet it is quaint and thoroughly feminine. There must be at least fifty scents on the market that resemble its perfume.
Geraniums are certainly individual, and one Paris perfumer has a scent that is not distinguishable from the live flowers perfume.
A Washington debutante appeared two years ago with a corsage bouquet of maiden hair fern, and no flowers. She used a wood violet perfume that instantly made one think of spring. She was at first criticised for her eccentricity; later she was copied by many of her friends.

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